

Nibbles

OLIVE SICILIANE Sicilian Olive with Herbs	4.5
FOCACCIA Homemade Focaccia	5
ZUCCHINE FRITTE ✓ Fried Courgette with Sriracha Mayo	6
CESTINO DI PANE Artisan Bread Selection	7
TAGLIERE DI AFFETTATI (X2ppl) Cured Meat Board with Carasau Bread	22

Starter

MELANZANA AFFUMICATA ✓ Smoked Aubergine, Cherry Tomatoes, Panko Crumb	9
ZUPPA DI ZUCCA ✓ Butternut Squash Soup	9
INSALATA DI BARBABIETOLE ✓ Cubed Red Beetroot, Goat Cheese Walnuts and Thyme Crumble	11
STRACOTTO DI CODA Slow Cooked Ox-Tail, Parsnip Pure and Roasted Parsnip	12
INSALATA DI POLPO Octopus, Purple Potatoes, Celeriac Puree, Olives	20
CAPELANTE SCOTTATE Pan-Fried Scallops, Saffron Sauce, Jerusalem Artichoke Puree	21

Calici



Please ask your waiter if you require any information regarding allergies or intolerances. All dishes may contain traces of NUTS. All prices are inclusive of current rate of VAT A discretionary rate of 12.5% will be added to the bill.

Pasta

RIGATONI ALLA NORMA <i>V</i>	13
Rigatoni Pasta with Fried Aubergine, Tomatoes And Sicilian Salted Ricotta Cheese	
TAGLIATELLE ALLA BOLOGNESE	14
Tagliatelle With Slow Cooked Hertfordshire Beef Ragout	
AGNELLO A LETTO	20
Fresh Open Raviolo With Slow Cooked Lamb Shoulder, Fried Sardinian Artichoke, Dark Chocolate Bean Shaving	
SPAGHETTI VONGOLE E BOTTARGA	22
Spaghetti with Clams and Bottarga	
RISOTTO ALLA MILANESE CON OSSOBUCCO	23
Saffron Risotto with Slow Cooked veal Shank and Gremolada	



Mains

ORTO NEL PIATTO <i>ve</i>	17
Smoked Cauliflower, Aubergine, Courgette, Pepper Sauce	
CALAMARI RIPIENI	18
Stuffed Calamari with Potato, Anchovies and Black Olives with Puttanesca Sauce	
FEGATO ALLA VENEZIANA	20
Calf's Liver served with Mash Potato and Caramellized Onion	
BRANZINO IN VACANZA	21
Pan Fried Seabass Fillet, Sicilian Salmoriglio Dressing, Sautéed Tender-stem Broccoli	
ORECCHIA D' ELEFANTE	24
Pan-Fried Breaded Veal Cutlet, Rocket and Cherry Tomatoes Salad	
SCAMONE D'AGNELLO	29
Rump of Lamb with Chestnuts Cream, Black Cabbage and Chocolate Sauce	

Sides

SPINACI IN PADELLA Spinach Sautéed	5
INSALATA MISTA Italian Mixed Leaf Salad	5
FRENCH FRIES	5
PARMESAN & TRUFFLES FRIES	6
BROCCOLI	6
Tender Broccoli Sautéed with Ginger and Chili	
PATATA DOLCE BRUCIATA	6
Burned Sweet Potato with Toasted Almond	

v = Vegetarian ve = Vegan



Dessert

FRITTELLE AL PISTACCHIO Fried Doughnuts Filled with Pistachio Cream Topped with Dark Chocolate Ganache	8
OPS, I DROPPED MY LEMON TART Lemon Curd, Italian Meringue, Lemon Balm Cress	8
TIRAMI - SUD Sicilian Amaretto Cream, Baileys and Coffee Lady Finger, Valrhona Cocoa Powder	8
PASSION FRUIT CHEESECAKE Passion Fruit Cheesecake, Limoncello, Crumble	8
TAGLIERE DI FORMAGGI (X2 ppl) (Cheese Board with Red Onion Chutney)	20

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